

### Abstract

The present invention relates to a creamy, milk-free oil-in-water emulsion (o/w emulsion) which comprises an aqueous phase (a) which contains water, water-soluble carbohydrate, hydrocolloid and optionally further hydrophilic constituents, and an oil phase (b), which contains edible oil and/or edible fat, emulsifier and optionally further lipophilic constituents. The weight ratio of the aqueous phase to the oil phase (a : b) is in the range of 9 : 1 to 6 : 4. The invention furthermore concerns a process for the preparation of the creamy, milk-free o/w emulsion as well as its use as a cream substitute in cake and pastry and dessert products.